

Three blue ducks

BREAKFAST

7:30am - 11:30am

Toasted Iggy's sourdough, butter & mixed berry jam (v)	7
Bircher, raspberry jam, yoghurt, apple, berries & passion fruit (gf, v, n)	15
Brown rice & miso congee, kimchi, charred greens, corn, ginger & soft egg (gf, df, v)	14
Avocado toast goat's cheese, oven roasted tomato, toasted buckwheat, parsley, mint, basil, eschallots & poached eggs (v)	19
Heirloom tomatoes, stracciatella, basil, black olive crumb, fried egg & toasted sourdough (v)	22
BBQ chorizo, burnt corn salsa, romesco, poached eggs & toasted sourdough (df, n)	22
Poached eggs on toast, roasted tomato & salad (df, v)	14
Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh & poached eggs (v)	21
Breakfast roll, bacon, chilli jam, fried egg, slaw & mayo	14

EXTRAS

Bacon / Hay smoked salmon	6
Two eggs / avocado	5
Roasted tomato / Spring Wellness gluten-free bread	2.5

DRINKS

COFFEE - SINGLE 0

our coffee blend is fair trade

Black - rotating single origin	4
White - killer bee blend	4
Extra shot / large / Bonsoy / Almond milk / Decaf	1
Light roast cold brew	5
Batch brew filter	4

TEA BY THREE BLUE DUCKS

Inner calm - chamomile, peppermint, lemon balm, passionflower	5
Immuno-Boost - echinacea, spearmint, ginger, lemon grass, lemon myrtle	5
Detoxify - dandelion, liquorice, nettle, verbena, calendula, eucalyptus	5
Ginger zing - ginger, lemongrass, hibiscus, lemon myrtle, calendula	5
Energy kick - ginkgo, gotu kola, oat straw, rose root, peppermint, ginseng	5
Misty farm - peppermint, elderflower, rosehip, lemon myrtle, hibiscus	5
Plus all the usual suspects	5
English breakfast, earl grey, sencha, jasmine	

CHAI

Sticky Chai Pot - wet chai by Chamellia	5
Rooibos chai - House blend chai by Three Blue Ducks (cf)	5

FRESH JUICES

Orange	7
Cloudy apple	7
Watermelon, apple, strawberry, pomegranate & lime	9
Beetroot, carrot, celery, apple, lemon & ginger	9
Kale, capsium, cucumber, apple, spinach, lemon & organic chlorella	9

SMOOTHIES & MILKSHAKES

Milkshakes: chocolate, strawberry or vanilla	7
Green smoothie - spinach, apple, mango, coconut water, lemon, honey, mint & cashews (df, n)	9
Rise & shine - dates, oats, banana, almond milk, honey & coconut cream (df, n)	9
Mango, coconut & lime (df)	9
Blueberry, banana, coconut water & lime (df)	9

MOCKTAILS & ICED TEA

Watermelon & lychee mojito	9
Cranberry, blood orange & mint spritz	9
Housemade Iced Tea - ask for our current flavour	9
Kombucha - ginger, pineapple, or watermelon & mint	9

BREAKFAST COCKTAILS

alcoholic beverages available after 10am

Hail Mary - Ketel one vodka, tomato juice, house made hot sauce, worcestershire sauce, lemon & pickle	14
Ducks Mimosa - Sparkling marechal & burnt orange syrup	11

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts cf: caffeine free
Alterations to the menu are respectfully declined (dietary requirements excepted) at the weekend.

Groups of 12 or more are subject to a discretionary service gratuity of 8%

Please note there is a 10% surcharge on Sundays and 15% on public holidays